

LEMON-FILLED SANDWICH COOKIES

Laura Case York, Florida State Fair

Prep time: 45 minutes

Baking time: 6 to 8 minutes per batch

- ½ cup butter, softened**
- ½ cup sugar**
- 1 tablespoon water**
- 1 teaspoon vanilla extract**
- 2 egg yolks**
- 1½ cups all-purpose flour**
- ½ teaspoon salt**
- ¼ teaspoon baking soda**
- 1 egg white, lightly beaten**
- ¾ cup chopped pecans**

Lemon Filling

- 1 cup confectioners' sugar**
- 2 teaspoons butter, softened**
- 1 teaspoon grated lemon peel**
- 4½ teaspoons fresh lemon juice**

In mixer bowl cream butter, sugar, water and vanilla until light and fluffy. Beat in egg yolks one at a time. Beat in flour, salt and baking soda. Divide dough in half. Roll each half into a 7x1½-inch log. Wrap and refrigerate about 2 hours or until firm.

Preheat oven to 400°F. Cut each roll in ⅛-inch slices. Place 1 inch apart on ungreased cookie sheets. Brush half the cookies with beaten egg white; sprinkle chopped pecans evenly over brushed cookies. Bake all cookies about 6 to 8 minutes per batch, until edges begin to brown. Cool on a wire rack. Spread Lemon Filling on plain cookies. Top with nut-topped cookies. Makes 3½ dozen, 75 calories each.

Lemon Filling: In bowl mix all ingredients until smooth. *(continued)*